

INSTRUCTION MANUAL TOASTER OVEN

Model Number: SO-1003(A0801B08)

SO-1004(A1201B08)



Before operating your Oven Toaster, Please read all instructions carefully and keep it for future reference.

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including following:

- 1. Read all instructions before operation,
- 2. Do not touch hot surfaces.
- 3. Remove all packaging plastics and other materials from unit before operating.
- 4. Wash all removable accessories before using for the first time.
- To protect against electrical shock, do not immerse cord, plug or appliance itself in water or other liquids.
- 6. Close supervision is necessary when appliance is used by or near children.
- Unplug from outlet when not in use and before cleaning. Allow the unit to cool before putting on or taking off parts.
- Do not operate any appliance with a damaged cord or plug, after the appliance malfunctions, or has been damaged in any manner. Return the appliance to the nearest authorized service facility for examination, repair or adjustment.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- 10. Do not let cold water get in contact with the glass door to prevent breakage.
- 11. Do not let cord hang over edge of table or counter or touch hot surfaces.
- 12. Do not place on or near a hot gas or electric burner, or in a heated oven.
- Always attach plug to appliance first, then plug cord into wall outlet. To disconnect, turn control to OFF position, then remove plug from wall outlet.
- Oversized foods or metal utensils must not be inserted in the appliance as they may cause a fire or risk of electrical shock.
- 15. A fire may occur if the appliance is covered or touching flammable material including curtains, draperies, walls and the like when in operation.
- Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, creating a risk of electrical shock.
- Extreme caution should be exercised when using containers constructed of other material other than metal or glass.
- Do not store any materials other than manufacturer's recommended accessories in this oven when not in use.
- Do not cover crumb tray or any part of the oven with metal foil. This will cause overheating of the oven.
- Do not place any of the following materials in the oven: paper, cardboard, plastic and the like.
- 21. This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way.
- 22. Extreme caution must be used when removing tray or disposing of hot grease.
- 23. Do not use appliance for other than intended use.

SAVE THESE INSTRUCTIONS

THIS PRODUCT FOR HOUSEHOLD USE ONLY.

CAUTION: A short power supply cord is provided to reduce the risk of personal injury resulting from becoming entangled in or tripping over a longer cord. Extension cords are available from local hardware stores and may be used if care is exercised in their use. If an extension cord is required, special care and caution is necessary. Also, the cord must be: (1) marked with an electrical rating of 125 V, and at least 13 A., 1625 W., and (2) the cord must be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over accidentally.

POLARIZED PLUG

This appliance has a polarized plug (one blade is wider than the other). As a safety feature to reduce the risk of electrical shock, this plug is intended to fit a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to defeat this safety feature.

HOW TO USE

Read all sections of this booklet and follow all instructions carefully.

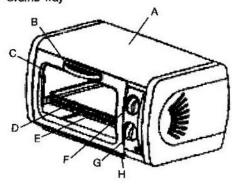
- 1. Insert the plug into the wall socket.
 - . Don't plug in the same outlet with other electric appliances.
 - . It is dangerous to plug into wall outlet when hands are wet.
- Turn the oven on for about 3-5 minutes and make sure there is nothing in it.The oven might give off a slight odor and/or small amount of smoke the first time.This is perfectly normal and harmless and will disappear after use.
- Place your food inside the oven on the rack or (D) baking tray. Non-oily food can be placed directly on the tray. Oily foods must be wrapped in aluminum foil. Oil spilt on the tray will be burnt, causing smoke and a tarnished tray. Do not open glass door during cooking to prevent heat loss.
- 4. Use the timer to set cooking time and indicator light will switch on.
 - Close the door, and then turn the timer switch knob 'G' to the desired position.
 If the setting is less than 5 minutes, turn the knob to a position beyond 6 minutes first, and then turn it back to your desired setting.
 - If your setting is above 5 minutes, turn directly to the desired position.
 - After the desired cooking time is completed, the timer will sound and the power will switch off automatically.
 - If you want to remove the food during operation before the timer has completed turn timer knob to the 'Off' position, before taking the food out,
 - · After using, switch to 'Off' and unplug from the wall outlet.
- Set the Function Selector to the desired position. See diagram below for explanation of functions:

画	BROIL/GRILL FUNCTION	Heating on upper heating element only
	KEEP WARM	Heating on lower heating element only
	TOAST/BAKE	Heating on upper and lower heating element

OFF: Stop heating. The indicator light will switch on if timer is not on "OFF".

Features:

- A. · Body
- B. Handle
- C. Door Glass
- D. Tray
- E. Rack
- F. Function Selector
- G. Timer
- H. Crumb Tray



Function Selector

Use the heater set selector knob 'F' to choose your required heat setting. The positions are marked as follows:

TOAST/BAKE FUNCTION: Upper and Lower Elements TOAST

Large capacity oven allows for toasting bread, muffins. frozen waffles or frozen pancakes. When toasting only 1 or 2 items, place food on the rack,

- Turn the Function Control to Toast / Bake.
- · Place food to be toasted on the Rack.
- Ensure Crumb Tray is in place.
- · Turn the Time Control to desired darkness. (Light to Dark).
- · Bell will ring to signal the end of the Toast/Bake cycle.

Use the following chart ONLY as a guide line when toasting. The longer the oven is on and the dryer the bread will effect the darkness of the toast. Always set the toasting timer to the lower setting as you can always retoast the bread if needed.

From cool	Required toasting time 4 min.	
Light brown		
Mid brown	6 min.	
Dark brown	8.5 min.	

With 5 min. pre-heat	Required toasting time
Light brown	2 min.
Mid brown	2.5 min.
Dark brown	4 min.

BAKE

Bake your favorite cookies, cakes, pies, brownies, etc. We do not recommend the use of oven roasting bags or glass containers in the oven. **Never** use plastic cardboard, paper or anything similar in the oven.

- Place tray with item(s) to be baked on rack.
- Turn the Function Control to Toast/Bake.
- Turn the Time Control to appropriate position.
- When baking is complete, turn the Time Control to 'OFF'.

BROIL/GRILL FUNCTION: Upper Elements Only m

- Turn Function Control to Broil /Grill. II
- Food should be placed as close as possible to the Top Heating Element without touching it.
- · Brush food with sauces or oil, as desired.
- Turn Time Control to the appropriate position.
- · It is advisable to leave the door slightly ajar.
- When broiling is complete, turn the Time Control to 'OFF'.

Note: Broiling time is based on food at refrigerator temperature. Frozen meats may take considerably longer. Therefore, use of a meat thermometer is highly recommended.

KEEP WARM: Lower Elements Only I

Keep cooked food warm for up to 15 minutes. Longer periods of time are not recommended as food will become dry or will spoil.

- · Turn the Function Control to Keep Warm,
- Turn the Time Control to the appropriate position.
- Turn the Time Control to 'Off' position when finished with Keep Warm.

CAUTION:

When sliding rack out of oven, always support the rack. Do not let go until you are sure the rack is securely supported by the rack handle.

MAINTENANCE AND CLEANING

- To clean body: Use a clean soft non-abrasive cleanser and pad. Wipe dry with a soft cloth.
- . To clean inside: Use a clean soft cloth with soapy water. Dry the inside thoroughly.
- To clean crumb tray: Unplug from outlet and cool the oven before pulling out the crumb tray for cleaning. During operation, food or scrap will fall down on the crumb tray. Pull out crumb tray to clean each time after use.
- To clean heating tube: Be sure to clean the heating tube each time after use.
 Appliance is not ideal to use for cooking when there is charred food on the heating tube.

Note: Always slide the crumb tray into the lowest position inside the oven to catch the food or scrap during operation.



Your Guarantee

If this product is found to be faulty as a result of faulty materials or workmanship within one year from date of purchase, it will be repaired free of charge.

This guarantee is subject to the following terms:

- Sunpentown must be notified of the fault.
- Proof of purchase must be presented to Sunpentown's nominated representative.
- The warranty will be void if the product if modified, misused or repaired by an unauthorized person.
- The warranty after repair will not be extended beyond the original one-year period.
- All replacement parts will be new or reconditioned.

 Parts, which are replaced, become the property of Sunpentown.
- The warranty applies for the use of the product in the USA only.

What is NOT COVERED:

- Warranty does not include freight charges.
- Incidental or consequential damage caused by possible defects with this product.
- Damage to product caused by improper power supply voltage, accident, fire, floods or acts of nature.
- Failure of product resulting from unauthorized modifications to the product.
- Improper installation or failure to perform the necessary maintenance.

This GUARANTEE is in addition to your Statutory Rights

Sunpentown Int'l Inc.
21415 Baker Parkway, City of Industry, CA 91789-5236
Tel: 909-468-5288 · Fax: 909-468-5279
service@sunpentown.com
www.sunpentown.com